

# PIURA

The department of Piura contains many types of terrain. The coast features the largest desert in Peru, Sechura, which also includes the lowest place in Peru, the Bayovar depression at 37 mbsl towards the east, in the Andes, the terrain becomes rougher. The Porculla Trail is located there, (2138 masl ); It is the lowest Andean trail in Peru.

Piura, full of joy and song, was in 1532 the first city founded in Peru by Francisco Pizarro. At present, it is an important center of economic development in northern Peru. Just twelve kilometers from the city is Catacaos, known for its artisans who work in straw, cotton, gold and silver filigree, besides this place it is well known for its exquisite restaurants.

The town of Chulucanas is another famous place, but this time for pottery and excellent chicherías (taverns where chicha, a local drink, is served).

The coast of Piura offers many diverse attractions. Máncora, located close to the Piura-Tumbes border, is a small cove with beautiful beaches much prized by surfers, fun loving youths, and entire families.

Toward the south lies Cabo Blanco, famous for been the place where Ernest Hemmingway become fascinated by ocean fishing for giant marlin, swordfish, and grouper; It is the perfect place to surf since some of the best waves in Peru are found there.

Colán is the main beach resort for the inhabitants of Piura, lovely for its typical wooden houses set upon pylons at the edge of the sea, the views from this place have unparalleled beauty.

On the way to the highlands in the province of Huancabamba, you find the Huaringas, an enclave for shamans and mystic healers and an area of medicinal lakes and apus, protector mountains.

The following is a list of few typical dishes of Piura:

Seco de cabrito con frijoles: stew made of tender baby goat meat marinated in chicha de jora (a fermented corn liquor whose origin dates back to the time before the Incas) and accompanied with beans seasoned with fried onions and garlic.

Cebiche: raw fish filet cut into pieces and marinated in lemon juice, onions, and aji (hot pepper).

Majado de yucca con chicharron: Cooked and crushed yucca with aji (hot pepper), accompanied with chicharron (fried pork rinds).

Chifles: Fried banana chips.



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## Suggested Program

### Day 1

arrival to the hotel

free time

½ day Piura city tour excursion

dinner in the hotel

free time

### Day 2

breakfast in the hotel

full day in the Catacaos, Chulucanas and Sechura desert

dinner in the hotel

free time

### Day 3

breakfast in the hotel

full day Mancora, Cabo Blanco and Colan beach

dinner in the hotel

free time

### Day 4

departure from the hotel

### notice

Different excursions are available under request.

